Potato Bread

Prep Time: 180 Ready In: 240

Cook Time: 25 Servings: 1 Loaf

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Ingredients

1 1/2 Cup Water
2 TBS Butter or Margarine
2/3 Cup Instant potatoes, pearles or flakes
2 TBS Sugar
2 1/4 tsp Yeast, dry and active
2 TBS water
3 3/4 Cup Flour
2 TBS Dry Milk
1 1/2 tsp Salt

Directions

10 Bread Machines: Follow directions in instruction booklet.
Hand Mixer: Place potato pearls or flakes in a blender. Blend until pearls or flakes become a
fine powder. Put water and butter in a medium-sized saucepan.

20 Place on medium heat until the
temperature of the liquids inside the saucepan reaches 120-130 ° F—usually 10 minutes. While
liquids are heating up, add dry milk, salt, yeast, potato pearl powder, and 1 cup of flour in a large
mixing bowl.

30 Mix well. Add liquids when they are the right temperature and beat with an
electric mixer for 2 minutes on low speed. Then add another cup of flour. Beat another 2 minutes on medium speed.

40 Using a wooden spoon, add only enough of the remaining flour to
make dough soft and pliable (like bubble gum.) Knead dough on a floured surface for 10 minutes—adding flour as needed to keep the dough from sticking to your hands and to the surface.

50 When finished, place dough back into the mixing bowl. Cover with a towel and place
in a warm location that is free from cold drafts of air. Let dough rise until it is double in size—
usually 45-60 minutes.

60 Punch down raised dough. Place onto an oiled surface. Oil your hands
and knead dough to remove air bubbles. Then shape into a round ball and place in a greased
bread pan. Cover pan with a towel and place in a warm location that is free from cold drafts of
air.

70 Let loaf rise until it is double in size—usually 45-60 minutes. Preheat oven to 350° F. Bake in oven for 25 minutes. Cool bread for at least 10 minutes before removing from bread pan. Place loaf on a dishtowel or paper towel to cool. EAT! Makes one loaf.